



Quick Tex-Mex Spiced Pork Tacos

with Charred Corn Slaw & Garlic Aioli

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Garlic Paste



Tex-Mex Spice Blend



Pork Strips



Corn Kernels



Cucumber



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Parmesan Cheese

Prep in: 15-25 mins
Ready in: 15-25 mins

These minimal-prep tacos are perfect for when you're short on time - but still want a meal that's big on flavour. Bursting with cumin, paprika and chilli, plus a touch of cinnamon, our Mexican Fiesta spice blend is the not-so-secret seasoning for the juicy pork strips. Top the tacos off with cooling, crunchy cucumber, for a refreshing finish.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic paste	1 packet	2 packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
pork strips	1 small packet	2 small packets OR 1 large packet
corn kernels	1 small tin	2 small tins
cucumber	1	2
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
Parmesan cheese**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2730kJ (652Cal)	593kJ (141Cal)
Protein (g)	35.8g	7.8g
Fat, total (g)	31.4g	6.8g
- saturated (g)	4.9g	1.1g
Carbohydrate (g)	52.5g	11.4g
- sugars (g)	11.6g	2.5g
Sodium (mg)	1507mg	328mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2938kJ (702Cal)	621kJ (148Cal)
Protein (g)	39.9g	8.4g
Fat, total (g)	35.1g	7.4g
- saturated (g)	7.6g	1.6g
Carbohydrate (g)	52.8g	11.2g
- sugars (g)	11.7g	2.5g
Sodium (mg)	1639mg	347mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat!
- In a medium bowl, combine **garlic paste**, **Tex-Mex spice blend**, **pork strips** and a drizzle of **olive oil**.
- Drain **corn kernels**.
- Slice **cucumber** into thin sticks.
- In a second medium bowl, combine **slaw mix**, half the **garlic aioli** and a drizzle of **white wine vinegar**. Season.

3



Cook the pork & heat the tortillas

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **pork**, in batches, tossing occasionally, until browned and cooked through, **3-4 minutes**. Transfer to a plate.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, or until warmed through.

2



Char the corn

- Heat a large frying pan over high heat.
- Cook **corn**, until lightly charred, **4-5 minutes**.
- Transfer to bowl with the slaw and toss to combine. Season to taste.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

4



Serve up

- Spread tortillas with remaining garlic aioli.
- Fill each tortilla with slaw, Tex-Mex pork and cucumber. Enjoy!

Custom Recipe: If you've added Parmesan cheese, sprinkle Parmesan over the tacos to serve.

We're here to help!

Scan here if you have any questions or concerns



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